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To: State Supervisors

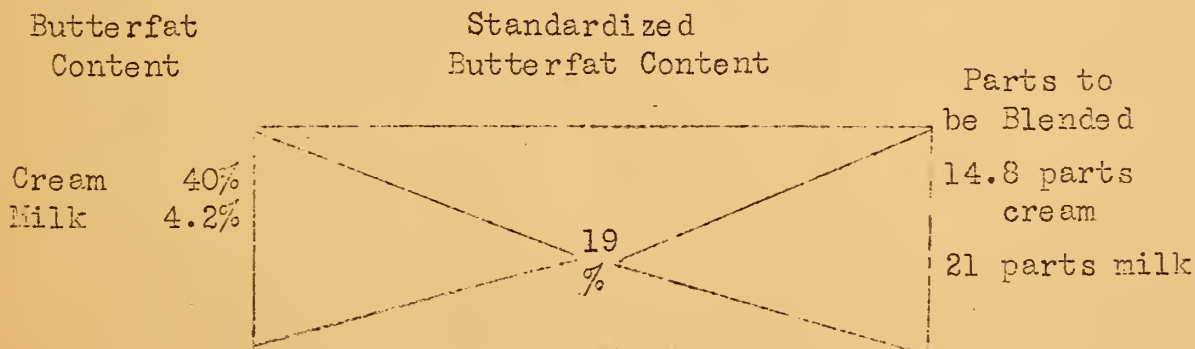
From: L. T. Wells, Acting Chief, Dairy and Poultry Division

Subject: Method of Blending Milk and Cream to Produce Cream of
Desired Test

Several people have asked us for a simple formula whereby milk of a known butterfat test may be blended with cream of a known test to produce cream of a required test.

We give below a formula that can be used by any one who can subtract:

First draw a square or parallelogram. Then place the figures representing the butterfat contents of the milk and of the cream at the left hand corners. Place the figure representing the butterfat content to which the milk and cream are to be standardized in the middle of the square. Now subtract the lower figures from the higher and place the answers at the diagonally opposite right hand corners of the square. The resulting figures will show the correct number of parts of the milk and cream to blend together to produce a cream with the standardized butterfat content. For example:



Example: cream with 40% butterfat, and whole milk with 4.2% butterfat are to be blended to produce a cream with 19% butterfat. Subtracting 19 from 40 leaves 21 to represent the number of parts of milk to use. Subtracting 4.2 from 19 leaves 14.8, representing the number of parts of cream to use. Pouring these proportions together will produce cream with 19% butterfat.

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